



# Nadolig

## CHRISTMAS

2025



[www.epiccaterers.com](http://www.epiccaterers.com)

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# CANAPÉS

Spicy pigs cheek bon bon.

Chicken parfait, chutney, toast.

Honey, mustard & sesame chipolata  
sticks.

Katsu prawns, sweet curry paint.

Roasted baby beetroot, horseradish &  
goats cheese, crostini. (v)

Red pepper hummus savoury cones.  
(ve)

Smoked salmon green tea tarts, chive  
creme fraiche

Brie & cranberry tartlets. (v)

Bon bon boch mochyn, sbeislyd.

Parfait cyw iâr, siytni, tost.

Selsig mêl, mwstard a sesame ar ffon.

Corgimychiaid Katsu, paent cyri melys.

Betys bach wedi rhostio, caws gafr a  
marchruddygl, crostini. (ll)

Côn hwmws pupur coch. (fe)

Tartenni eog mwg a the gwyrdd, creme  
fraiche cennin syfi

Tartenni brie a llugaeron. (ll)

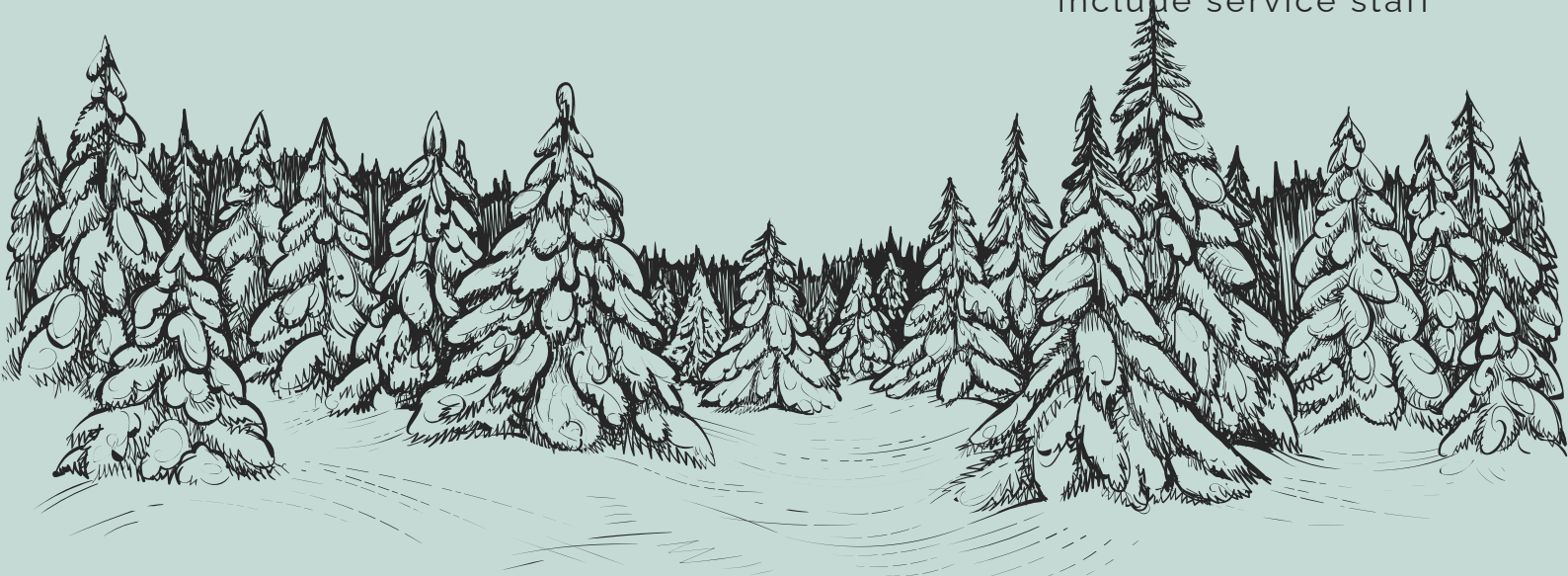
Add some canapés to start the evening:

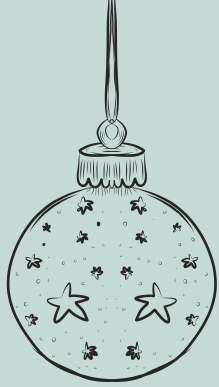
Ychwanegwch canapés i ddechrau'r noson:

3 PER PERSON: £9  
5 PER PERSON: £14

3 PER PERSON: £9  
5 PER PERSON: £14

Prices exclude VAT  
Include service staff





# CINIO NADOLIG

## Christmas dinner



TURN YOUR CLASSIC CHRISTMAS ROAST  
INTO SOMETHING MAGICAL FOR YOUR  
GUESTS TO INDULGE.

CHOOSE ONE OPTION PER COURSE

### Cwrs cyntaf

#### STARTERS

Roasted butternut squash & rosemary soup,  
shaved parmesan, herb oil, crusty bread. (v)

Chicken liver, port & apple parfait, shallot  
marmalade, sourdough toasts.

Fennel & pea bhajis, cranberries & sweet tumeric  
dip. (ve)

Beetroot terrine, torched clementine, roasted  
hazelnuts & wildflowers. (ve)

Cawl pwmpen rhost a rhosmari, parmesan, olew  
perlysiau, bara crystiog (ll)

Parfait iau cyw iâr, port ac afal, marmaled sibols,  
tost surdoes.

Bhajis pys a ffenigl, dip llugaeron a thwrmerig. (fe)

Terin betys, clementin wedi'i losgi, cnau cyll rhost  
a blodau gwyllt. (fe)

Why not give guests a choice for an additional  
£1.50 per course?

Gallwch roi dewis i westeion am £1.50  
ychwanegol y cwrs?

2 courses £45 per person

3 courses £50 per person

YCHWANEGWCH YCHYDIG O HUD A  
LLEDRITH I'R

CINIO NADOLIG ARFEROL.

DEWISWCH UN O BOB CWR

### Prif Gars

#### MAINS

Turkey parcel, wrapped in parma ham with a  
garlic & sage stuffing, seriously crispy roasties,  
honey glazed pigs, chunky Christmas  
vegetables.

Roast sirloin, Yorkshire pudding, seriously crispy  
roasties & chunky Christmas vegetables.

Fillet of salmon, crushed new potatoes,  
samphire & lobster bisque.

Roasted vegetable & nut roast, seriously crispy  
roasties, garlic & sage stuffing, chunky  
Christmas vegetables. (ve)

Parsel twrci, wedi'i lapio mewn prosciutto gyda  
stwffin garlleg a saets, tatws rhost, selsig â mêl,  
a llysiau'r Nadolig.

Cig eidion rhost, pwdin Swydd Efrog, tatws  
rhost a llysiau'r Nadolig.

Ffiled eog, tatws newydd wedi'u malu, cawl  
cimwch a sampier.

Llysiau a chnau rhost, tatws rhost, stwffin  
garlleg a saets a llysiau'r Nadolig. (fe)

#### DESSERTS

White chocolate & lemon curd, cheesecake,  
ginger biscuit, lemon balm.

Panettone & brioche pudding, crispy cinnamon  
crust, eggnog anglaise.

Bitter chocolate delice, pretzel, salted caramel,  
raspberry sorbet. (ve)

#### DESSERTS

Ceuled lemon a siocled gwyn, cacen gaws, bisged  
sinsir, balm lemon.

Pwdin panettone a brioche, crwst sinamon,  
eggnog anglaise.

Delice siocled chwerw, pretsel, caramel hallt,  
sorbed mafon. (fe)

Prices exclude VAT

Include service staff, crockery, cutlery, white table linen & white linen napkins

# CHRISTMAS FOOD STATION

## Gorsaf Fwyd Nadolig

YOUR GUESTS WILL ENJOY A  
BEAUTIFULLY PRESENTED FESTIVE  
FOOD STATION, THAT THEY CAN  
COME UP TO CHOOSE WHAT THEY  
WANT TO EAT FROM OUR RANGE OF  
FESTIVE FAVOURITES.

BWRDD BWYD NADOLIGAIDD  
HYFRYD, LLE GALL EICH  
GWESTEION DDEWIS BETH MAEN  
NHW AM EI FWYTA  
O'N DETHOLIAD O FFEFRYNNAU'R  
ŴYL.

### I Ddechrau

#### STARTER STATION

Salmon & asparagus parcels  
Potted parfait, chef's homemade chutney,  
toasts  
Caesar salad pots (v)  
Homemade soup (ve)

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Parseli eog ac asbaragws  
Parfait mewn pot, siytni cartref, tost  
Potiau salad Cesar (ll)  
Cawl cartref (fe)

### Pwddin

#### DESSERT STATION

Bitter chocolate Brownie tower.  
Rhubarb & apple crumble and custard.  
Potted oreo cheesecake.  
Strawberry Eton mess tarts

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Tŵr browni siocled chwerw.  
Crymbl rhiwbob ac afal a chwstard.  
Cacen gaws Oreo.  
Tartenni mefus melys

### Prof Gwyr

#### MAIN STATION

12hr sticky glazed beef  
Roast turkey & pancetta  
Vegetable wellington (ve)  
Crispy roasties (ve)  
Honey & mustard grain mash potato (v)  
Seasonal chunky roasted veg (ve)  
Trio of seasonal greens  
Traditional Christmas gravy

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Cig eidion 12 awr  
Twrci rhost a pancetta  
Wellington llysiau (fe)  
Tatws rhost (fe)  
Tatws stwnsh mêl a mwstard (ll)  
Llysiau rhost tymhorol (fe)  
Triawd o lysiau gwyrdd tymhorol  
Grefi Nadoligaidd

2 COURSES  
£45 PER PERSON  
3 COURSES  
£48 PER PERSON  
2 GWRS £45 Y PEN  
3 CHWRS £48 Y PEN

Prices exclude VAT  
Include service staff,  
kraft boxes & wooden  
cutlery



# LET'S CHAT

## Cysylltwch

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